

BIG HOUSE

Big House Red® RED WINE

Perp Profile:

Vintage: 2009

Appellation: California

Varieties: 27% Petite Sirah, 14.5% Syrah, 8.6% Montepulciano, 8.2% Barbera, 6.4% Nero d'Avola, 6.1% Tempranillo, 3.3% Malbec, 2.4% Aglianico, 2.4% Souzao, 2.3% Charbono, 2.2% Petite Verdot, 2.1% Cabernet Franc, 2% Tannat, 12.5% Other Esoteric Reds

Warden's Comments:

Well, at least this year we weren't "burning down da House," but it was an unusually long and cool season that led to berries with low yields and great concentration again. This Big House Red lives up to that old Fruit Bomb moniker that you've come to expect. It starts with a nose full of blackberries and raspberries, with hints of leather and spices. The palate is clean, exhibiting flavors of cranberries, roses and a touch of rhubarb. This finish lingers, with flavors of vanilla and a touch of dark cherries in the finish.

Surveillance (winemaking):

The grapes underwent a cold soak for a couple of days, then were fermented at 60°-65°F. Portions of the blend underwent malolactic fermentation and a barrel regime with mostly French and American neutral oak.

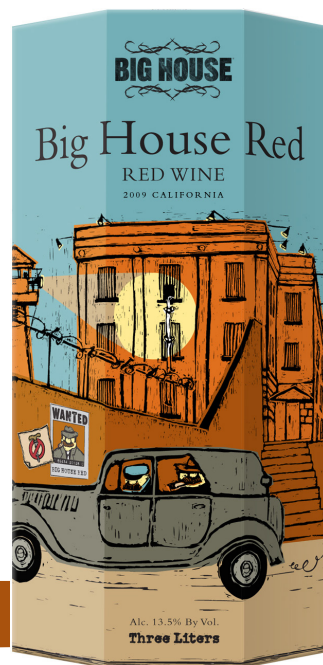
Food Pairings:

A true trump card, Big House Red pairs well with all grilled meats, lasagna Bolognese, grilled vegetables or even sashimi grade Ahi tuna.

Georgetta Dane
Georgetta Dane, Warden

Rap Sheet:

Harvest Brix: 23.0 - 28.0	TA: 0.61 g/100 ml
Harvest Date: October 2009	Case Production: 175,000 cases
Alcohol: 13.5%	SRP: 750mL \$9.99, 3L \$22.00
pH: 3.66	Release Date: Summer 2010



www.BigHouseWine.com

